WHAT IS CLAIMED IS:

1. A fish processing method using a smoking liquid into which a smoke dry component is dissolved, characterized in that a smoking material from which at least one unnecessary substance selected from the group essentially consisting of soot and tar is removed is brought into contact with at least one of a water, a solution and a solution into which at least one necessary additive selected from the group essentially consisting of an antioxidant, a pH adjuster and a condiment so that the smoking liquid into which a smoking component is dissolved is applied to fish to produce a smoke dried product.

2. The fish processing method using the smoking liquid into which the smoke dry component is dissolved as defined in claim 1, further characterized in that a skinless cut fillet is dipped in the smoking liquid to thereby apply the smoking liquid to the fillet.

3. The fish processing method using the smoking liquid into which the smoke dry component is dissolved as defined in claim 1, further characterized in that the smoking liquid is dispersed into fish meat through a blood vessel as a perfusate to thereby apply the smoking liquid to the fish meat.

4. The fish processing method using the smoking liquid into which the smoke dry component is dissolved as defined in claim 3, further characterized in that after the smoking liquid is caused to pass through a filter to thereby remove a fine solid substance, the smoking liquid is used as a perfusate and dispersed into a fish meat to apply the smoking liquid to the fish meat.

5. The fish processing method using the smoking liquid into which the smoke dry component is dissolved as defined in claim 3, further characterized in that the smoking component is dispersed into a meat of a large size fish under a round condition such as a tuna and a sword fish.

6. The fish processing method using the smoking liquid into which the smoke dry component is dissolved as defined in claim 4, further characterized in that the smoking component is dispersed into a meat of a large size fish under a round condition such as a tuna and a sword fish.

7. The fish processing method using the smoking liquid into which the smoke dry component is dissolved as defined in any one of claims 1 to 6, further characterized in that the smoking material generated from a smoke generating device and from which at least one

unnecessary substance selected from the group essentially consisting of soot and tar is removed under a condition where an air is interrupted or an air is not introduced is brought into contact at a normal pressure and/or a pressurized condition or into mixing contact by a mixer with at least one of a water, a solution and a solution into which at least one necessary additive selected from the group essentially consisting of an antioxidant, a pH adjuster and a condiment to dissolve the smoking component to form the smoking liquid to thereby applying the smoking liquid to fish to produce a smoke dried product.

8. The fish processing method using the smoking liquid into which the smoke dry component is dissolved as defined in any one of claims 3 to 6, further characterized in that after a first perfusate containing a component that prevent the blood from coagulating for flowing a blood through a blood vessel of the fish is pressurized to flow out and discharge the blood, the smoking liquid is dispersed, as the perfusate to be fed thereafter, into a fish meat through the blood vessel to thereby apply the smoking component over the fish meat to produce a smoke dried product.

9. The fish processing method using the smoking liquid into which the smoke dry component is dissolved as defined in claim 7, further characterized in that after a first perfusate containing a component that prevent the blood from coagulating for flowing a blood through a blood vessel of the fish is pressurized to flow out and discharge the blood, the smoking liquid is dispersed, as the perfusate to be fed thereafter, into a fish meat through the blood vessel to thereby apply the smoking component over the fish meat to produce a smoke dried product.

10. The fish processing method using the smoking liquid into which the smoke dry component is dissolved as defined in claim 8, further characterized in that after a first perfusate containing a component that prevent the blood from coagulating for flowing a blood through a blood vessel of the fish is pressurized to flow out and discharge the blood, the smoking liquid containing a component in conformity with a purpose of anti-oxidation and taste improvement is dispersed, as a second perfusate, into a fish meat through the blood vessel to thereby apply the smoking component over the fish meat to produce a smoke dried product.

11. The fish processing method using the smoking liquid into which the smoke dry component is dissolved as defined in claim 9, further characterized in that after a first perfusate containing a component that prevent the blood from coagulating for flowing a blood through a

blood vessel of the fish is pressurized to flow out and discharge the blood, the smoking liquid containing a component in conformity with a purpose of anti-oxidation and taste improvement is dispersed, as a second perfusate, into a fish meat through the blood vessel to thereby apply the smoking component over the fish meat to produce a smoke dried product.

12. The fish processing method using the smoking liquid into which the smoke dry component is dissolved as defined in any one of claims 1 to 6, further characterized in that the smoke dried product to which the smoking liquid is applied is frozen.

13. The fish processing method using the smoking liquid into which the smoke dry component is dissolved as defined in claim 7, further characterized in that the smoke dried product to which the smoking liquid is applied is frozen.

14. The fish processing method using the smoking liquid into which the smoke dry component is dissolved as defined in claim 8, further characterized in that the smoke dried product to which the smoking liquid is applied is frozen.

15. The fish processing method using the smoking liquid into which the smoke dry component is dissolved as defined in claim 9, further characterized in that the smoke dried product to which the smoking liquid is applied is frozen.

16. The fish processing method using the smoking liquid into which the smoke dry component is dissolved as defined in claim 10, further characterized in that the smoke dried product to which the smoking liquid is applied is frozen.

17. The fish processing method using the smoking liquid into which the smoke dry component is dissolved as defined in claim 11, further characterized in that the smoke dried product to which the smoking liquid is applied is frozen.